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# Horseradish Dip II

*Penny Barnes Parker*

*Party Recipes from the Charleston Junior League - 1993*

**1 egg**

**1 tablespoon fresh lemon juice**

**1/2 teaspoon salt**

**3/4 cup vegetable oil**

**3 tablespoons bottled horseradish**

**1 tablespoon prepared mustard**

**1/2 teaspoon white pepper**

**1/2 teaspoon dried dill weed**

In the bowl of a food processor or blender, combine the egg, lemon juice and salt. Process until smooth.

With the machine running, pour in the oil in a very thin stream. Process until the mixture is thick and smooth.

Transfer the mixture to a medium-size bowl. Stir in the horseradish, mustard, white pepper and dill weed. Mix well.

Refrigerate for several hours.

Yield: 1 cup

## **Appetizers**

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*Per Serving (excluding unknown items): 1539 Calories; 169g Fat (97.2% calories from fat); 7g Protein; 4g Carbohydrate; 1g Dietary Fiber; 212mg Cholesterol; 1325mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 33 Fat; 0 Other Carbohydrates.*